

QUALITY BICYCLE PRODUCTS ACCEPTS THE CHALLENGE

ENJOYING THE RIDE TO A MORE SUSTAINABLE FUTURE

QUALITY BICYCLE PRODUCTS (QBP), a wholesale distribution company that sells bicycle parts and accessories to retailers, prides itself on promoting bicycle use and making it easy for its employees to bike to work. The company provides incentives including extra pay, indoor bicycle storage, repair facilities, showers and lockers.

What's more, the Bloomington distribution center and office complex was built according to the U.S. Green Council's Leadership in Energy and Environmental Design (LEED) standards. President and Founder of QBP Steve Flagg is a longtime advocate of environmental stewardship, so it's no

surprise that when he decided to expand his business, he was going to make sustainable changes.

"Employees were very supportive. We give six percent of our profits back to employees in terms of bonuses, so it was clear that this could possibly impact our bonus-sharing program, yet people were pretty passionate about doing this," Flagg said.

The building features innovative wastewater technologies, high-efficiency appliances and a design capitalizing on natural light. The building is also outfitted with a 40-kilowatt solar panel array – the largest in the Upper Midwest.

Other QBP environmental initiatives include:

- Company-wide recycling program.
- Organics recycling program through Hennepin County.
- Bike tire recycling program.
- Energy-and-water-saving technology.

According to Flagg, his business is about bikes, but it's also about making the world a better place.



"When we added on to the building, we decided that our goal would be to go for the gold in terms of LEED certification."

President and Founder of Quality Bicycle Products Steve Flagg

FRENCH CUISINE THAT'S FRESH AND LOCAL

HOTEL SPECIALIZES IN SUSTAINABILITY WITH LOCALLY GROWN CUISINE

ACCORDING TO THE MINNESOTA Department of Agriculture, the average American meal travels 1,500 miles before reaching the dinner plate. Yet, consuming food that is locally grown or produced is better for the community and the environment. It's good for the community because purchasing products from local farmers and food processors keeps more money local. It's good for the

environment because eating locally greatly reduces the consumption of fossil fuels and wasteful packaging materials.

This is a concept that Hotel Sofitel understands. In fact, the entire Hotel Sofitel chain, which operates nearly 150 hotels around the world, including one in Bloomington, focuses on being more sustainable by buying locally and creating in-season dishes.

Influenced by French cuisine, which stresses fresh and local ingredients, Hotel Sofitel Food and Beverage

Director Antoine Winckler and Executive Chef Serge Devesa create dishes from ingredients that are fresh and, for the most part, Minnesota grown.

"We try to purchase as much as we can from local farmers," Winckler said. "We know that it is going to taste better because we know the farmers and we know that they take much pride and care in their products."

Winckler said he has more confidence in the food he purchases locally, because he knows exactly what he's getting.

"It always makes sense to look for products that are right at your doorstep because you can have direct contact with the suppliers. You are almost guaranteed a good product and if you ever have a problem you can talk to the producers directly."

Hotel Sofitel Food and Beverage Director Antoine Winckler



Sustainable Spotlight

The City of Bloomington encourages residents to **PROPERLY DISPOSE OF HAZARDOUS ITEMS**, which helps to protect the land, air and water from contamination. For more information on disposing of hazardous items call the South Hennepin Recycling and Problem Waste Drop-Off Center at 612-348-3777.



MALL OF AMERICA ALWAYS AHEAD OF THE GAME

STRONG COMMITMENT TO SUSTAINABILITY AND WASTE REDUCTION

SINCE THE MALL OF AMERICA (MOA) opened its doors in 1992, the retail giant has focused on sustainability. Ask Environmental Services Manager Lydell Newby and he'll tell you that MOA was sustainable before anyone even knew what sustainable meant. Newby, who has worked for the company since 1991, credits the building's design and the MOA leadership team's commitment to sustainability.

"The building is designed to be sustainable," Newby said. "We don't have a central plant or boilers to heat the building. Except for some electrical heat

in certain office areas, we use the sun, lighting and people's body heat."

Newby said proper ventilation and HEPA-filtered, recycled air help to positively pressurize the building, while concrete floors keep the building warmer.

In addition to the energy efficient aspects of the Mall's design, since it opened in 1992, MOA has implemented numerous recycling programs that include glass, plastic, cardboard, paper products and waste oil. But MOA doesn't stop there.

If you don't finish your meal while dining in one of the Mall's 50

restaurants, your leftovers won't be tossed in a landfill. They'll be turned into feed for pigs. More than 150 tons of feed a month is produced using MOA's food waste.



"The recycling programs work out well for everyone and they've been really well received. It's good for us and good for the community."

Environmental Services Manager Lydell Newby



280

Trees sold at the City's Tree Sale, ensuring that Bloomington's **URBAN FOREST** continues to grow.



300

Volunteers that have **REMOVED INVASIVE BUCKTHORN** from City parks.



7

West metro communities, including Bloomington, with most **ALTERNATIVE TRANSPORTATION** commuters.

